ASIA FUSION CUISINE

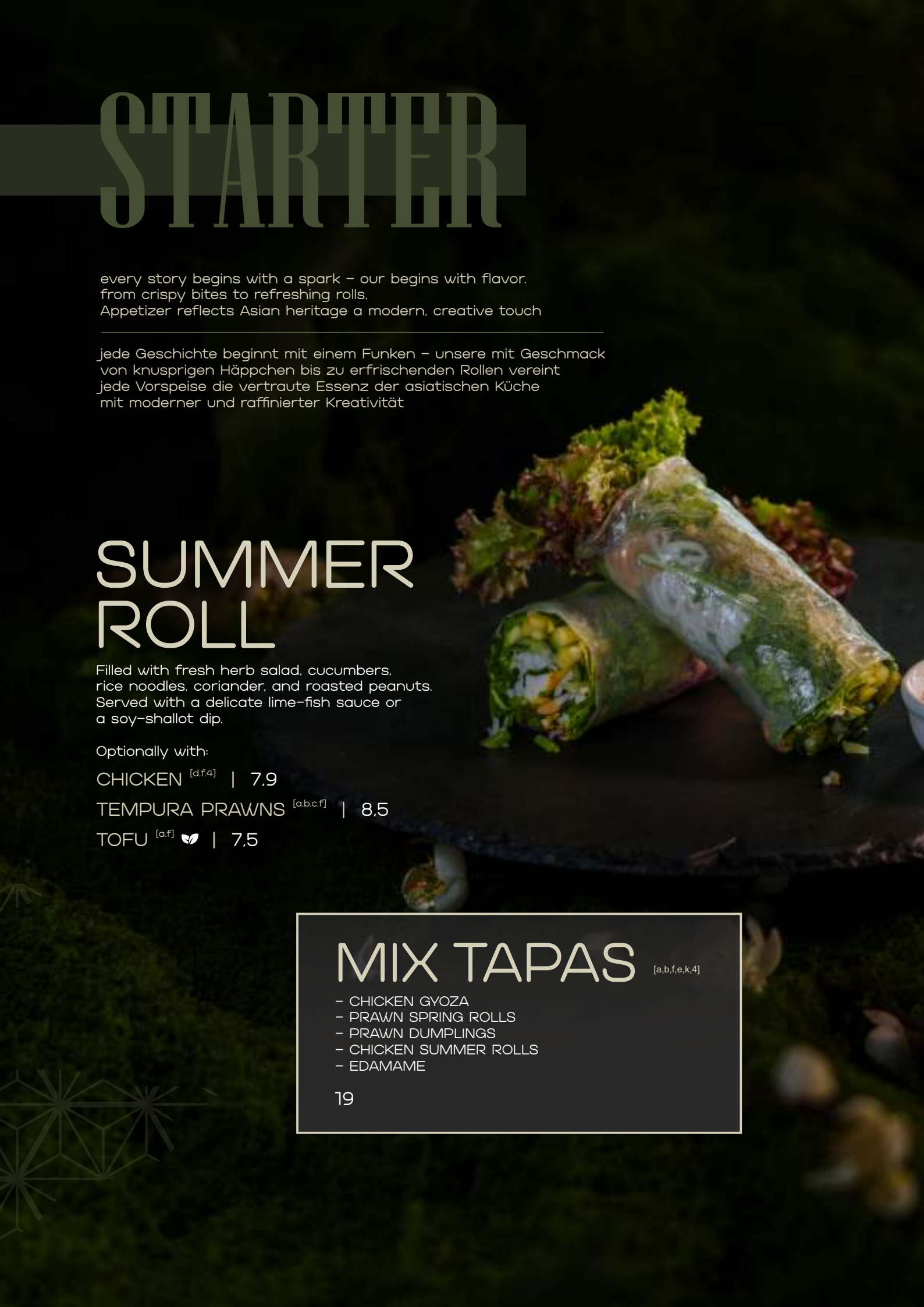
MENU

STARTER

every story begins with a spark – our begins with flavor.
from crispy bites to refreshing rolls,
Appetizer reflects Asian heritage a modern, creative touch

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jede Geschichte beginnt mit einem Funken – unsere mit Geschmack
von knusprigen Häppchen bis zu erfrischenden Rollen vereint
jede Vorspeise die vertraute Essenz der asiatischen Küche
mit moderner und raffinierter Kreativität



SUMMER ROLL

Filled with fresh herb salad, cucumbers,
rice noodles, coriander, and roasted peanuts.
Served with a delicate lime–fish sauce or
a soy–shallot dip.

Optionally with:

CHICKEN [d,f,4] | 7,9

TEMPURA PRAWNS [a,b,c,f] | 8,5

TOFU [a,f] | 7,5

MIX TAPAS [a,b,f,e,k,4]

- CHICKEN GYOZA
- PRAWN SPRING ROLLS
- PRAWN DUMPLINGS
- CHICKEN SUMMER ROLLS
- EDAMAME

19

WARM

GYOZA

Japanese dumplings, pan-fried crispy, served with salad in sesame dressing and peanuts.

Optionally with:

CHICKEN [a,f,e,k] | 8,5

VEGAN [a,f,e,k] | 8



CRISPY BITES [a,b,c,f,e,k]

Tempura prawns with Wasacado dip and salad, served with unagi sauce, salad with sesame dressing, and peanuts.

8,5

DUMPLING [a,b,f,k,4]

Steamed dumplings filled with prawns, served with sesame dressing.

8

SPRING ROLL [a,b,k,4]

Crispy rolls with prawn and vegetable filling, served with salad in sesame dressing and peanuts.

8

EDAMAME [f]

Steamed young Japanese soybeans with sea salt.

6,9

HÜHNERSPIEßE [a,f,k,4,8]

Homemade chicken skewers marinated in aromatic turmeric and kaffir lime leaves, freshly grilled and served with salad in sesame dressing.

8

Vegetarian *Vegan* *Spicy* *Very Spicy*

SOUP



COCO BLISS

Delicate coconut soup with mushrooms, lemongrass, and kaffir lime, finished with a mildly tangy and creamy note.

CHICKEN [d,g] | 7,5

PRAWNS [b,d,g] | 8,5

TOFU [d,g] | 6,5

MISO SHIRU

Traditional Japanese soup rich in umami, with wakame seaweed and fresh spring onions.

BIO TOFU [a,f] | 6,9

SALMON [a,d,f] | 7,9

COLD

MANGOSALAD [d,f,e,4]

Fresh garden salad with mango and crisp vegetables,
served with lime-fish sauce and peanuts.

Optionally with:

HÄHNCHEN | 9,5

GARNELEN | 9,9

TOFU | 8,5

WAKAME SALAD [a,f,n]

Japanese seaweed salad with sesame
and a light soy dressing.

7,5

Vegetarian Vegan Spicy Very Spicy

TATAR [a,c,d,f]

Hand-cut fish with avocado, light soy-miso vinaigrette,
and a hint of wasabi-sriracha.

SALMON | 12,9

TUNA | 13,9

COLD



Vegetarian Vegan Spicy Very Spicy

SUSHI

刺身





DAILY CUTS

[a,d,f,k]

刺身 – 日本料理の本質

Sashimi – The essence of Japanese cuisine



SASHIMI 刺身 | 6 PCS |

with wakame, tomato salsa, and guacamole.

SALMON | 19,9

TUNA | 23

BUTTERFISH [d,k] | 18
Seared, chili-herb crusted

FLAMBÉED SOUL-MATCH | 3 PCS |

with wakame, tomato salsa, and guacamole.

SALMON [a,d,f,k] | 9,5

TUNA [a,d,f,k] | 11,5

KINGSCALLOP [a,f,k,n] | 12,5

CHEF'S CHOICE

[a,d,f,k,n]

| 14 PCS

SALMON
TUNA
BUTTERFISH
SCALLOPS
KING PRAWNS
WAKAME

31



刺身は、日本料理の魂ともいえる存在。新鮮な魚を一枚一枚丁寧に切り出し、
自然への敬意を表す。飾り立てる必要はない。純粋さこそが、最高の美である。

Sashimi is the soul of Japanese cuisine pure simplicity as the highest form of aesthetics.
Every slice of fresh fish is cut with the utmost respect for nature: only clarity and precision.

NIGIRI

握り寿司

Hand-formed rice with delicately balanced toppings–
minimalist and authentically Japanese.

| 2 PCS |



握り寿司は日本文化の美しさを象徴するもの。酢飯を職人の手で丁寧に握り、一貫ごとに心を込めて仕上げる。
新鮮な素材だけでなく、そ の優しさと繊細さが味を決める

Nigiri is a symbol of Japanese culinary culture. Rice seasoned with rice vinegar is skilfully
shaped by the chef's hands. The quality of a great Nigiri lies not only in the freshness of the ingredients,
but also in the gentleness and precision of every touch.

SAKE [d]
Scottish Salmon.

6

SAKE ABURI [d]
Flambéed Salmon.

7

MAGURO [d]
Tuna.

7

HOTETA [n]
Scallop.

8

EBI [b]
Cooked Prawns.

7

ANAGO [a,d,f,4]
Grilled Sea Eel.

7,5

ABOKADO
Avocado.

5,5

NEGITORO [a,c,d,f,k]
Spicy Tuna Tartare.

8,5

INARI [a,f,k]
Sweetly Marinaded Tofu Pouch.

6

KANI KAMA [a,b,c,d,f]
Surimi (Japanese Crab-Flavored Stick).

6

Vegetarian *Vegan* *Spicy* *Very Spicy*

MAKI

巻き寿司

| 8 PCS |



巻き寿司は、伝統と調和の象徴。海苔が酢飯と具材を包み込み、一体感を 表す。一本一本に職人の丁寧さと、
日本らしい静かな美しさが込められて いる

Maki embodies harmony and tradition. Crispy nori wraps tender rice and filling–a timeless symbol of balance and unity. Each roll seamlessly unites culinary craftsmanship with the subtle elegance of Japanese culture.

SAKE [d]
Scottish Salmon.

6

TEKKA [d]
Tuna.

7

ANAGO [a,d,f,4]
Grilled Sea Eel.

7,5

EBI [b]
Cooked King Prawns.

7

SALMON SUKIN [a,c,d]
Crispy Salmon Skin.

6,5

EBI TEMPURA [a,b,c]
Crispy Shrimp Tempura.

7,5

ASUPARA [a,c]
Asparagus Tempura.

6

ABOKADO
Avocado.

5,5

KAPPA
Cucumber.

5,5

TAKUAN [a,f,k,1]
Pickled Daikon Radish.

6

Vegetarian *Vegan* *Spicy* *Very Spicy*

URA MAKI

裏巻き

| 8 PCS |

裏巻き寿司は、伝統の上に生まれた現代的な創造。酢飯を外 側に巻くことで、新しい美しさと味の世界を広げる。
日本の 革新の精神を映し出す一品である

Uramaki is a contemporary reflection of Japanese sushi culture. With rice on the outside,
it captures creativity, lightness, and modern aesthetics seamlessly bridging innovation with
the deep roots of traditional craftsmanship.



**The Creative Touch of Our Culinary Team
The creative artistry of our kitchen team
is reflected in the unique presentation of each dish.
To elevate your experience, our sushi may occasionally be
finished with delicate edible gold leaf, fresh microgreens,
or fine artisanal garnishes.

Should you prefer a minimalist presentation or
have any dietary requirements,
please inform our service team.

ARASUKA [d]

Salmon, Avocado & Tobiko.

12,5

MAGURO [d]

Tuna, Avocado & Tobiko.

13,5

HOTETA [n]

Seared Scallop, Avocado & Tobiko.

13,5

EBI TEMPURA [a,b,c]

Crispy Shrimp Tempura,
Cucumber & Sesame.

12,5

ANAGO [a,d,f,4]

Grilled Unagi, Cucumber
& Sesame.

13,5

CALIFORNIA [a,b,c,d,f]

Avocado, Surimi & Tobiko.

11,5

SALMON SUKIN [a,c,d]

Crispy Salmon Skin & Cucumber.

11,5

CHIKIN AGE [a]

Crispy Chicken, Mango
& Cucumber.

11,5

BEJI [a]

Crispy Avocado Tempura, Mango,
Cucumber & Sesame.

11,5

Vegetarian *Vegan* *Spicy* *Very Spicy*

SPECIAL ROLL

| 8 PCS |

スペシャルロール

スペシャルロールは、現代寿司の創造的な表現。裏巻きをベース に、特別な具材を外側に重ねることで、味と見た目に新しい世界を生み出す。伝統と革新が調和する一皿

Special Roll represents the art of creative sushi. Building upon the foundation of classic Uramaki, these distinctive creations feature refined toppings and a contemporary aesthetic a harmonious balance of tradition and innovation.

DRAGON FIRE [a,b,c,d,g,f,j]

Crispy Ebi Tempura, Mango, Avocado & Cream Cheese – topped with Torched Salmon.

16,5



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RIO [a,b,c,d,g,f,j]

Grilled Salmon Skin, Mango,
Cucumber & Cream Cheese –
wrapped in King Prawn.

16,5

BLACK SPIDER [a,b,c,d,g,f,j]

Crispy Shrimp Tempura, Avocado,
Cucumber & Cream Cheese –
topped with Unagi.

17,5

DELUXE SPICY TUNA [a,c,d,f,j]

Spicy Tuna Tartare, Mango, Arugula,
Asparagus Tempura & Cream Cheese –
topped with Bonito Flakes.

17,5

VEGGIE FUSION [a,f,g,j]

Asparagus Tempura, Arugula,
Mango & Daikon Radish –
wrapped in Avocado.

16,5

SHIROMI [a,b,c,d,g,f,k,j]

Crispy Ebi Tempura, Butterfish,
Avocado, Mango & Cream Cheese –
topped with Guacamole.

16,5

FREE STYLE [a,b,c,d,g,f,j]

Empfehlung des Chefs.

17,5

FUTO MAKI [d,k] | 5 PCS |

Salmon, Tuna, Butterfish, Mango, Avocado,
Cucumber & Tobiko.

15,5

Vegetarian *Vegan* *Spicy* *Very Spicy*

TEMPURA BIG ROLL

天ぷらロール

[b,c,d,l,f,m,8]

| 8 PCS |

天ぷらは、軽やかさと繊細さの芸術。新鮮な素材を薄い衣で包み、黄金色に揚げる。
サクッとした食感の中に、素材の旨味と職人の技が光る

Tempura is the art of lightness. Fresh ingredients are lightly battered and fried to a golden crisp–delicate yet crunchy, achieving a refined balance between natural flavor and master craftsmanship.



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SALMON TEMPURA [a.c.d.f.g.j]

Crispy Salmon, Avocado & Cream Cheese.

16,5

TUNA TEMPURA [a.c.d.f.g.j]

Crispy Tuna, Avocado & Cream Cheese.

17,5

GARNELEN TEMPURA [b.c.f.g.j]

Crispy King Prawn, Avocado & Cream Cheese.

17,5

TUTAM TEMPURA [a.c.d.f.g.j]

Crispy Salmon, Tuna, Butterfish, Asparagus & Cream Cheese.

18,5

CHICKEN TEMPURA [a.c.f.g.j]

Crispy Chicken, Mango, Cucumber & Cream Cheese.

16,5

VEGGIE TEMPURA [a.c.f.g.j]

Crispy Asparagus, Avocado, Cucumber, Mango & Cream Cheese.

15,5

Vegetarian *Vegan* *Spicy* *Very Spicy*

SUSHI SETTO 寿司セット

A carefully curated selection by the Chef – perfectly balanced for a harmonious flavor experience.

SWEET LOVE SET [d] 26,5

8 PCS Arasuka I.O
[Lachs – Avocado – Tobiko]
3 PCS Salmon Sashimi
2 PCS Sake Nigiri

OCEAN DRIVER SET [a,c,d,f,g,j] 28,5

4 PCS Butterfish Sashimi
[flambiert]
2 PCS Tuna Nigiri
8 PCS Salmon Tempura Roll

RAINBOW OF LOVE [a,c,d,f,j] 27,5

8 PCS Spicy Tuna I.O
[Spicy Tuna Tatar – Avocado]
8 PCS Kappa Maki
3 PCS Tuna Sashimi

FUNKY CHICKEN [a,c,d,f] 24,5

6 PCS Chicken Maki
8 PCS Chicken I.O
8 PCS Chicken Tempura

CALICALI SET [a,b,c,d,1,4] 24,5

8 PCS California I.O
[Surimi – Avocado – Tobiko]
8 PCS Kappa Maki
3 PCS Tuna Sashimi

NIGIRI LOVER [b,d] 24,5

2 PCS Sake Nigiri
2 PCS Tuna Nigiri
2 PCS Ebi Nigiri
2 PCS Avocado Nigiri

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EASY VEGGIE [a.c.f.g.j.k] 26,5

4 PCS Avocado Maki
4 PCS Kappa Maki
2 PCS Inari Nigiri
8 PCS Veggie Tempura
Wakame

SATORI SET [a.c.f.g.j.k] 26

8 PCS Kappa Maki
2 PCS Avocado Nigiri
8 PCS Veggie Fusion
Wakame

DUO SET [a.c.d.f.g.j] 53

2 PCS Sake – Tuna Nigiri
4 PCS Sashimi Mix
8 PCS Avocado Maki
8 PCS Free Style Roll
8 PCS Salmon Tempura Roll
Wakame

INVASION SET [a.c.d.f.g.j] 79

3 PCS Sake – Tuna – Ebi Nigiri
6 PCS Sashimi Mix
8 PCS Ebi Tempura Maki
8 PCS Avocado Maki
8 PCS Arasuka Uramaki
8 PCS Free Style Roll
8 PCS Tuna Tempura
Wakame

MYSTERY FAMILY SET [a.c.d.f.g.j] 99

4 PCS Sake – Tuna – Ebi – Avocado Nigiri
8 PCS Sashimi Mix
8 PCS Sake Maki
8 PCS Avocado Maki
8 PCS Beji Uramaki
8 PCS Spicy Tuna Uramaki
8 PCS Free Style Roll
8 PCS TUTAM Tempura Roll
Wakame

RAMEN ラーメン

Soulful ramen, refined through time and patience, with silky noodles immersed in a profoundly rich umami broth.

"All ramen is served with pak choi, soy-marinated egg, bean sprouts, and spring onions."

Ramen voller Seele, veredelt durch Zeit und Geduld, mit seidigen Nudeln in einer tiefen, reichhaltigen Umami-Brühe.

"Alle Ramen werden mit Pak Choi, Soja-Ei, Sojasprossen und Frühlingszwiebeln serviert."



MISO RAMEN [a,c,d,f,k,2,4,5]

Rich Miso Broth with Chashu Pork & Corn.

16

SHOYU RAMEN [a,c,d,f,k,2,4,5]

Savory Soy Sauce Broth with Poached Shrimp & Chashu Pork, served with Nori.

17,5

TONKOTSU RAMEN [a,c,d,f,k,2,4,5]

Rich Tonkotsu Broth with Chashu Pork.

16

Craft Your Custom Ramen Creation

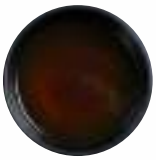
STEP 1

CHOOSE YOUR BROTH | 11



MISO

Fermented miso broth with a full-bodied richness and layered umami depth.



SHOYU

Elegant soy-based broth, delicately balanced with a nuanced savory profile.



TONKOTSU

Silky pork bone broth, creamy, deeply indulgent finish.

+

STEP 2

ADD YOUR TOPPINGS



Tender Chashu Pork. + 2,5



Crispy Chicken Thigh. + 3,5



Crispy Duck Breast Filet. + 6



Poached Shrimp (4 pcs). + 3,5



Tender Beef. + 5



Crispy King Prawn Tempura (4 pcs). + 5



Crispy Tofu. + 2,5

+

STEP 2

EXTRA



Boiled Egg + 2



Pak Choi + 1



Sweet Corn. + 0,5



Nori + 0,5



Butter + 0,5

ラーメン



FLYING RAMEN [a.d.e.f.g.k.2.4]

Yellow noodles served over fresh vegetables in a creamy curry-coconut sauce.
Accompanied by wild herb salad with sesame dressing and peanuts.

Optionally with:

GRILLED CHICKEN SKEWERS | 17,5

CRISPY CHICKEN THIGH | 18,5

CRISPY KING PRAWN TEMPURA | 18,9

CRISPY BARBARIE DUCK BREAST FILET | 19,9



RAMEN

WARMDISHES

Flavors reborn in modern rhythm
Stir–fried dishes inspired by the essence of Asian cuisine – where flavor, heat, and finesse blend in every movement of the flame. Crafted with distinctive spices and a gentle modern rhythm, each dish harmonizes tradition and creativity, using only the freshest, carefully selected ingredients



TUTAM CARI [a.d.e.f.g.k.2.4]

A mildly spiced curry made with creamy coconut milk, lemongrass, and seasonal vegetables, served with rice, homemade fish sauce, mixed salad, salsa roja, and peanuts.

Optionally with:

GRILLED CHICKEN SKEWERS | 16,9

CRISPY CHICKEN THIGH | 18,5

CRISPY KING PRAWN TEMPURA | 18,9

CRISPY BARBARIE DUCK BREAST FILET | 19,9

HARVEST GOLD [a,d,e,f,g,k,2,4]

Flat rice noodles in a creamy coconut-mango sauce with seasonal vegetables, served with a mixed salad, salsa roja, and peanuts.

Optionally with:

GRILLED CHICKEN BREAST | 16,9

CRISPY CHICKEN THIGH | 18,5

GRILLED KING PRAWNS | 18,9

CRISPY BARBARIE DUCK BREAST FILET | 19,9

PHO HA NOI [d,i,4]

The soul of Vietnamese cuisine – a rich beef bone broth simmered for hours, infused with traditional herbs and aromatic spices. Flat rice noodles served in broth with fresh herbs and lime.

Optionally with:

ORGANIC TOFU | 16,5

CHICKEN BREAST | 17,5

ROAST BEEF | 18,5

AE UDON [a,e,i,f,4]

Pan-fried udon noodles with fresh pak choi and spring onions in an umami-rich udon sauce, finished with a touch of fine chili paste.

Optionally with:

GRILLED CHICKEN BREAST | 16,9

CRISPY CHICKEN THIGH | 18,5

GRILLED KING PRAWNS | 18,9

CRISPY BARBARIE DUCK BREAST FILET | 19,9

Vegetarian *Vegan* *Spicy* *Very Spicy*

WARMDISHES

BUDDHA'S GIFT [a,e,f,g,k,2,4] — 16,5

Braised organic tofu with seasonal vegetables in a creamy curry-coconut sauce, served with rice, mixed salad, and peanuts.

SAMAMICO TOFU [a,e,i,f,4] — 16,5

Pan-fried organic tofu with seasonal vegetables in a balsamic sauce, served with rice vermicelli, mixed salad, and peanuts.

MAGURO SUTEEKI [a,d,e,f,k] — 26

Seared tuna steak with a delicate dry rub, served with fragrant rice and a mixed salad with sesame dressing.

DUCKY DUCK [a,d,e,i,f,4] — 23,9

Tender, medium-rare Barbarie duck breast with pak choi in a rich hoisin sauce, served with fragrant rice.

SHAKING BEEF [a,d,e,i,f,4] — 24,5

Wok-seared beef tenderloin cubes with green asparagus, baby corn, green beans, and tender baby carrots in a rich hoisin sauce, served with jasmine rice.



UMAMI GLAZE [a,d,i,f,4]

Wok-seared green asparagus, baby corn, green beans, and tender baby carrots, finished in a rich oyster sauce. A balanced dish offering deep umami notes and subtle depth, served with jasmine rice.

GRILLED SALMON STEAK | 26,5

BEEF TENDERLOIN CUBES | 24,5

GRILLED KING PRAWNS | 25,5

CRISPY BARBARIE DUCK BREAST FILET | 23,5

BOWL



ZEN GARDEN BOWL [a.f.k.4] 16,9

Seasonal vegetables, organic tofu, edamame, mixed salad, and rice vermicelli, served with balsamic sauce.

RAINBOW BOWL [a.f.k.4,8] 16,9

Radish, organic tofu, mango, cucumber, edamame, wakame, and rice, served with teriyaki sauce.

DEEP BLUE OCEAN [a,b,c,d,f,k,4] 25,5

Tuna, salmon, king scallop, butterfish, prawn tempura, and king prawns, served with sushi rice, wild herb salad in sesame dressing, wasacado dip, and unagi sauce.

SALMON BOWL [a.d.f.k.4] 18,8

Scottish organic salmon, tobiko, avocado, cucumber, wakame, mango, and rice, served with sesame dressing.

KIDS' CHOICE

CHICKEN SKEWERS [a.f.k.4] 10
Served with sweet potato fries and teriyaki sauce.

SHRIMP TEMPURA [a.c.f.k.4] 10
Served with rice, guacamole, and teriyaki sauce.

CHIKIN SCHNITZEL [a.c] 12
Crispy Japanese-style chicken filet schnitzel in a light tempura batter, served with sweet potato fries.

EXTRA

RICE [k] 3
with sesame seeds.

FLAT RICE NOODLES [k] 3
with sesame seeds.

SAUCE [a.c.f.4.8] 0.5
Sesame Dressing
Unagi Sauce
Sushi Mayonnaise

MIXED SALAD [a.k]
Sesame Dressing 6

SWEET POTATO FRIES [a.8] 5

DESSERT

MOCHI MOCHI [a.f.g.1.8] 8

Assorted 3-Piece Mochi Ice Cream, served with fresh seasonal fruit.

MATCHA LOVER [a.f.g.1.8] 8

Matcha green tea ice cream, matcha mochi ice cream, and KitKat, served with fresh fruit.

COCONUT BOWL [f.g.1.8] 7

Coconut ice cream, coconut chips, and chocolate sauce.

SESAMBÄLLCHEN [a.k.g] 7

with chocolate sauce and fresh fruit.

DRINK



SOFTDRINKS

ACQUA MORELLI Sparkling / Non-Sparkling.	0,25l	3,5	0,75l	7,5
COCA COLA / COLA ZERO	0,33l	4,5		
FANTA	0,33l	4,5		
SPRITE	0,33l	4,5		
MEZZO MIX	0,33l	4,5		
THOMAS HENRY Ginger Beer / Ginger Ale / Tonic Water.	0,2l	3,2	0,4l	5,5
SAFT Mango / Apple / Passion Fruit / Lychee / Blackcurrant / Pineapple / Guava	0,3l	4		
SAFTSCHORLE	0,3l	3,5		

BEER

KIRIN BEER Japanese Beer	0,33l	5		
OBERBRÄU HELLES	0,3l	4,5	0,5l	5,5
RADLER	0,3l	4,5	0,5l	5,5
WARSTEINER PILS Non-Alcoholic	0,33l	4,5		
KÖNIG LUDWIG WEIZEN	0,5l	5,5		
KÖNIG LUDWIG WEIZEN Non-Alcoholic	0,5l	5,5		

HOMEMADE LIMONADE



LITCHI LIME 8
Lime – Lychee Juice – Soda

GINGER COOLER 8
Lime – Ginger – Mint – Ginger Beer

REFRESHER 8
Wild Berries – Lime – Soda

GURKENSCHÖN 8
Cucumber – Lime – Elderflower – Mint – Soda

YELLOW PASSION 8
Lime – Passion Fruit – Passion Fruit Juice – Soda

RED DRAGON 8
Lime – Blueberry – Blackcurrant Juice – Soda

BERRY CLOUD 8
Strawberry – Yogurt Drink – Soda

HAKUTO SODA 8
White Peach – Yogurt Drink – Soda.

BLUE OCEAN SODA 7
Blue Curaçao – Lime – Aloe Vera – Soda

SUNSHINE SODA 7
Honeydew Melon – Pineapple Juice – Soda

YUZU ICED TEA 6
Black Tea – Yuzu Tea – Honey.

APERITIF

SCAVY & RAY PROSECCO	0,20L	10
	0,75L	29
MÖET & CHANDON BRUT IMPÉRIAL	0,10L	10
	0,75L	70
MÖET & CHANDON IMPÉRIAL ROSÉ	0,75L	80
MARTINI ON ICE Bianco / Rosso.		5





SPRITZ

TUTAM YUZU SPRITZ — 11
Ramazzotti Rosato – Prosecco – Yuzu.

MIDORI SPRITZ — 10
Midori Japanese Melon Liqueur – Prosecco

LILLET WILD BERRY — 10
Lillet Blanc – Wild Berry – Prosecco.

LILLET SOL — 12
Lillet Blanc – Passion Fruit – Prosecco.

HUGO — 10
Prosecco – Elderflower – Mint – Lime.

APEROL SPRITZ — 9
Aperol – Prosecco – Orange.

PASSION APEROL SPRITZ — 12
Aperol – Prosecco – Passion Fruit.

FLIRTY BLOOM — 10
Lillet Blanc – Prosecco – Litchi – Rose.

LITCHIS BELLINI — 9
Prosecco – Lychee Purée

CAMPARI ORANGE — 7
Campari – Orange.

WINE

WHITE

SAUVIGNON BLANC
Kitzer Dreisatz | Rheinhessen | Deutschland
Dry, aromatic, citrusy, grassy.

0,2L 7,5 0,75L 26

HILLVIEW RIESLING
Stefan Winter | Rheinhessen | Deutschland
Dry, fresh, elegant finish, fine minerality with notes of green apple, citrus, and fine herbs

0,2L 8 0,75L 29

GRAUBURGUNDER
Markus Pfaffmann | Pfalz | Deutschland
Dry, juicy, crisp, with notes of Williams pear and apple.

0,2L 7 0,75L 26

CHARDONNAY FRIULI GRAVE DOC
Bidoli Vini | Friuli Grave | Italy
Dry, full-bodied, delicate, fruity aromas with notes of ripe pear and subtle tropical fruit

0,75L 31

CHABLIS CELLIER DU VALVAN
Louis Jadot | Burgundy | France
Dry, elegant, fresh and fruity aromas of citrus and white blossoms

0,75L 70

RED

PRIMITIVO
Prodigio del Sole | Puglia IGP | Southern Italy
Off-dry, bold, smooth and rounded, with notes of ripe cherry, dark plum, and subtle spice

0,2L 7 0,75L 24

MERLOT FRIULI GRAVE DOC
Bidoli Vini | Friuli Grave | Italy
Dry, smooth, berry-forward, harmonious and rounded

0,2L 8 0,75L 29

ROSÉ

STEITZ ROSÉ BIO
Portugieser – Spätburgunder – St. Laurent – Weingut Steitz | Rheinhessen | Deutschland
Dry, vibrant, cool minerality, crisp and fresh with intense red berries and a subtle watermelon note

0,2L 8 0,75L 29

the COCKTAL COLLECTION

Inspired by Asian Flavors

Inspired by the flavors of Asia, our cocktails bring together delicate aromas, subtle spice and refreshing balance.
A modern take on familiar classics.



START SOFT - FRESH & LIGHT

CLASSIC GIN TONIC 10
Hendrick's Gin – Tonic Water – Rosmarin

MOSCOW MULE 9
Three Sixty Vodka – Ginger Beer – Lemon

MATCHA MOJITO 12
Havana 3 Anõs – Nep Moi – Matcha – Mint – Soda

SMELL THE FLOWERS - FLORAL & FRUITY

FIRST SIN 11
Bombay Sapphire – Litchi Liqueur – Rose

PORNSTAR MARTINI 13
Absolut Vodka – Passoa – Passion Fruit – Champagner Shot

SCARLET GIN 11
Roku Gin – Strawberry & Rasberry – Tonic Water

KUMQUAT MARGARITA 12
Patron Silver – Calamansi – Cointreau – Orange

JAPANESE SLIPPER 12
Haku Vodka – Midori – Cointreau

SIP THE COMFORT - SWEET & CREAMY

GOLDEN HOUR 9
Bourbon Whisky – Mango – Lemon

YUZU WHISKY SOUR 11
Ballantine's Finest – Yuzu – Egg White

ESPRESSOMARTINI 12
Kahlúa – Espresso – Absolut Vodka

MATCHA HARMONY 12
Suntory Whisky – Matcha – Milk – Honey



END WITH FIRE - DEEP & BOLD

NEGRONI 11

Bombay Sapphirre – Campari – Martini Rosso

OLD FASHIONED 11

Woodford Reserve – Angostura Bittes – Simple Sirup

MY BROTHER'S FLAVORITE

APEROL SOUR 9

Aperol – Orangen – Lemon – Egg White

PANDAN SMASH 11

Nep Moi – Pandan – Coconut Milk

PINK LADY 11

Hendrick's Gin – Apple Juice – Grenadine

SPIRITOUSEN

	4cl
SUNTORY TOKI WHISKY	8
HIBIKI WHISKY	12
NIKKA FROM THE BARREL	12
WOODFORD RESERVE	9
HAKU VODKA	6
THREE SIXTY VODKA	4
NEP MOI	3
ZOLADKOWA VODKA	4
HAVANA CLUB 3YO	4
HAVANA CLUB 7YO	4
UMESU SHOYA PLUM LIKÖR	4
HAKUTSURU YUZU LIKÖR	4

SAKE 酒

	200ml
CHOYA SAKE Hot or Cold	8





COFFEE

KAFFEE CREMA	3,5
ESPRESSO	2,5
DOPPEL ESPRESSI	4
ESPRESSO MACCHIATO	3
CAPPUCCINO	4
LATTE MACCHIATO	4,5

TEA

GINGER TEA mit Orange	4,5
LEMONGRASS TEA with Lemon	4,5
MINT TEA with Lemon	4,5
YUZU TEA Japanese Citrus & Honey	4
SENCHA Japanise Green Tea	5
HOJICHA Roasted Japanese Green Tea	5
GENMAICHA Japanese Green Tea with Roasted Rice	5
JAPANESE TEA Camomile/ Herbal Blend/ English Breakfast/ Darjeeling	4

OPENING HOURS

Mon – Thu: 11:30 am – 3:00 pm & 5:30 pm – 10:30 pm
Fri: 11:30 am – 3:00 pm & 5:30 pm – 11:00 pm
Sat: 12:00 pm – 11:00 pm
Sun: 12:00 pm – 10:00 pm

a: Gluten – b: Crustaceans – c: Eggs – d: Fish – e: Peanuts –
f: Soybeans – g: Milk – h: Tree nuts – i: Celery – j: Mustard –
k: Sesame – m: Lupin – n: Molluscs

1: Colorant – 2: Preservative – 3: Antioxidant – 4: Flavor enhancer –
5: Phosphate – 6: Sweetener – 7: Acidifier – 8: Stabilizer/Thickener

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